

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1548

Washington, D. C.

August 6, 1955

Dr. Clough Retires Following 36 Years of N.C.A. Service

Dr. Ray W. Clough, Assistant Director of the Northwest Branch Laboratory of the N.C.A., retired on August 1 after 36 years of outstanding service. Together with Dr. E. D. Clark and the late O. E. Shostrom, he helped to establish the laboratory at Seattle in 1919 at the request of Northwest sea food canners.

With his associates there, Dr. Clough performed much of the pioneer work on standardizing the methods of canned sea food inspection which are now in use in various laboratories. He made important contributions to the development of methods of detecting decomposition; in the understanding of the vacuum function in canned foods; the effects, favorable and unfavorable, of lime-sulfur residues and other sulfur compounds on the service life of various canned fruits; in improvement of apple and rhubarb canning methods by soaking in water over night to remove the oxygen; the fundamental work on the

(Please turn to page 276)

N.C.A. Convention to Honor Pure Food Anniversary

Plans are being made by the N.C.A. to feature a suitable observance of the 50th anniversary of the Pure Food Law in the 1956 Convention program. The N.C.A. was established just one year after passage of the Act, and its early growth and development, including the organization of its laboratory, was pointed in the direction of achieving industry understanding and compliance with Pure Food provisions. As Commissioner George P. Larrick stated in a Kansas City speech last year:

"The fact that next year will mark almost half a century of cooperation between the National Canners Association and the Food and Drug Administration suggests that the relationship is more than temporary."

Details of the manner in which N.C.A. will honor the Pure Food anniversary at the Convention will be announced later.

Congress Drafts Final Wage, Labor, Defense Legislation

The first session of the 84th Congress adjourned sine die Tuesday night, August 2, after reaching final agreement during a hard-working last week on minimum wage, Mexican labor, and Defense Production Act legislation. Left for between-session hearings and study and for action next year are questions of extension and change in the coverage of the wage-hour law, the type and degree of price support on farm commodities, and proposals to regulate the use of chemical additives in foods.

The wage legislation sent to the President will require the payment of a minimum of \$1.00 an hour effective March 1, 1956, and the Mexican labor bill authorizes the United States Employment Service to continue, for another 3½ years, a program of importing Mexican nationals for agricultural work when domestic workers are not available. In voting to extend the Defense Production Act for an additional year, Congress adopted

(Please turn to page 275)

The Quartermaster Market Center System

A little over two years ago the military procurement of canned foods was transferred by the Quartermaster General from the jurisdiction of three principal QM depots to the Market Center System with headquarters in Chicago. Following this change in procurement responsibility, the Commanding General of the Market Center System in an address at the N.C.A. Convention in Atlantic City in January, 1954, briefly described the operations of the System and outlined the procurement procedures that would be followed in purchasing canned foods.

A more detailed description of the Market Center System and the policies and procedures that govern its non-perishable as well as perishable subsistence procurement was published in the "Activities Report" of the Quartermaster Food and Container Institute for the Armed Forces for the first quarter of 1955. The article was prepared by the present Com-

manding General of the Market Center System, Maj. Gen. A. L. Marshall, and it is reproduced in full in the belief that its study will give canners an understanding of the manner in which canned foods are bought for military use.

One of the world's largest 'grocery chains' is unknown to the general public—yet in 1953 it purchased approximately 4,200,000,000 pounds of food at a cost of about \$935,000,000. Its representatives, operating out of temporary and permanent field offices, work the year 'round purchasing carlot quantities of perishables in the growers' field and smaller quantities at the huge urban produce markets. Moreover, it purchases nearly 120 different kinds of non-perishable foods from large and small processors throughout the country.

The organization in question—enormous, diversified, and yet little known—is, of course, the Quartermaster Market Center System. This is the Army agency which, under the

(Please turn to page 278)

Summary of Pending Chemical Additive Bills

Four new bills to regulate the use of chemical additives in foods have been introduced in the House recently and, along with earlier proposals, were left pending before the Committee on Interstate and Foreign Commerce when Congress adjourned. Following is a brief summary of these measures, all of which are expected to be the subject of committee hearings and consideration some time in the future. Representative J. Percy Priest (Tenn.), chairman of the committee, a sponsor of chemical additive legislation, stated on July 26 that he hoped the various proposals would receive the careful study and consideration of all interested Government departments, groups and individuals.

Two companion bills, H. R. 7605 and 7606, designed to regulate the use of new chemical additives in foods have been introduced recently by Rep-

(Please turn to page 275)

New Association Member

The following firm has been admitted into membership in the N.C.A. since July 2, 1955:

Pie Master Packers, 107-109 Bowers St., P. O. Box 22 909, Bath, Maine. *Products*—Pumpkin and squash for pies. *Officer*—G. Thomas Murphy, treasurer.

Domestic Sugar Quota Raised

The U. S. Department of Agriculture on July 22 announced an increase of 100,000 short tons, raw value, in the supply of sugar that will be available under 1955 quotas. With the increase, the 1955 quota is established at 8,300,000 tons.

On December, 1954, when the 1955 quotas were initially announced, total quotas were set below the indicated level of consumption to make allowance for sugar constructively delivered within 1954 quotas for consumption in 1955 and for stabilizing prices at levels which will maintain the domestic sugar industry. In announcing the increase, USDA said that there is a strengthened demand for sugar and the present market situation is firm.

Livestock and Meat Situation

Total output of meat animals and meat is on an upward trend and at a record, according to a report by the Agricultural Marketing Service of USDA on *The Livestock and Meat Situation*.

Production of hogs continues to increase rapidly and is approaching a peacetime peak. Cattle production is nearly stable at a record high.

Commercial output of meat in the first half of 1955 was 6 to 7 percent greater than in the first half of 1954. Most of the increase was in pork, but there also was slightly more beef and lamb.

Meat production is expected to continue above last year but probably by a slightly lower percentage.

The 1955 spring pig crop turned out 9 percent larger than last year's. If fall plans are carried out, the report says, the 1955 pig crop will total around 101 million, a number exceeded in peacetime only by the 102 million in 1951. Slaughter of hogs in the first half of the year was about 18 percent

greater than in the same period a year ago.

The number of cattle on farms has been almost stable for more than two years and may be continuing so. About 3 percent more cattle were slaughtered during the first half of 1955 than the same period of 1954. According to USDA, the moderate increase in slaughtering points to little change in numbers this year.

Slaughter of sheep and lamb in the first six months of this year was almost 5 percent greater than a year before.

From the slaughter in prospect, the report states, consumption of all meat for 1955 will likely be about 159 or 160 pounds per person, several pounds above last year's 153 pounds and close to the record 163 pounds consumed in 1908.

High output has resulted in lower prices for hogs than in the last year or so and has prevented increases for prices of cattle and sheep despite rising incomes of consumers, USDA says. Profit margins of producers are reported to be rather narrow compared with several postwar years.

1954 Packs of Fruits

Reports on the 1954 packs of blueberries and plums have been issued by the N.C.A. Division of Statistics.

1954 Pack of Blueberries		
	1953	1954
	(actual cases)	
Maine.....	401,092	639,406
Other states.....	357,244	287,315
U. S. Total.....	758,336	896,721

1954 Pack of Plums

The 1954 pack of plums (not purple plums) totaled 134,092 actual cases as compared with 127,396 actual cases packed in 1953.

Poultry Used in Canning

Poultry canned or used in canning during June totaled 20,305,000 pounds, according to a report issued by the Agricultural Marketing Service of USDA. This total compares with 27,562,000 pounds canned or used in canning in June of last year.

The quantity of poultry canned or used in canning during the first six months of 1955 totaled 116,717,000 pounds compared with 117,438,000 pounds canned during the same period in 1954.

Forthcoming Meetings

August 21-24—National Industrial Stores Association, 29th Annual Convention, Hotel Shoreham, Washington, D. C.

September 11-14—National-American Wholesale Grocers Association, Midyear Meeting, Broadmoor Hotel, Colorado Springs, Colo.

October 7-8—Texas Cannery Association, Annual Meeting, Ancira Hotel, Monterrey, Mexico

October 13-15—Florida Cannery Association, Annual Meeting, Fontainebleau Hotel, Miami Beach

October 19-21—National Pickle Packers Association, Annual Convention, Sheraton Hotel, Chicago

October 30-November 2—National Association of Food Chains, 22d Annual Meeting, Chicago

October 31-November 1—Iowa-Nebraska Cannery Association, Annual Meeting, Fort Des Moines Hotel, Des Moines, Iowa

November 3—Illinois Cannery Association, Fall Meeting, Bismarck Hotel, Chicago

November 3-4—Ozark Cannery Association, Annual Fall Meeting, Colonial Hotel, Springfield, Mo.

November 7-8—Wisconsin Cannery Association, 51st Annual Convention, Schroeder Hotel, Milwaukee

November 11-15—American Meat Institute, Annual Convention, Palmer House, Chicago

November 16-18—Indiana Cannery Association, Annual Convention, French Lick Springs Hotel, French Lick

November 16-18—Grocery Manufacturers of America, Inc., Annual Convention, Waldorf-Astoria Hotel, New York City

November 21—Pennsylvania Cannery Association, 41st Annual Convention, Penn Harris Hotel, Harrisburg

December 1-2—Tri-State Packers Association, Annual Convention, Benjamin Franklin Hotel, Philadelphia

December 1-2—Georgia Cannery Association, Annual Convention, Daytona Plaza Hotel, Daytona Beach, Fla.

December 5-6—Michigan Cannery and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

December 5-6—Ohio Cannery Association, 48th Annual Convention, Carter Hotel, Cleveland

December 8-9—New York State Cannery and Freezers Association, 70th Annual Convention, Hotel Statler, Buffalo

January 9-10—Canners League of California, Second Annual Conference for Processors' Fieldmen, University of California, Davis

January 16-21—National Food Brokers Association, Annual Convention, Atlantic City, N. J.

January 17-21, National Cannery Association, 49th Annual Convention, Atlantic City, N. J.

January 19-21, Canning Machinery and Supplies Association, Annual Convention, Atlantic City, N. J.

Jan. 29-Feb. 1—National Association of Frozen Food Packers, Annual Convention, Waldorf-Astoria, New York City

February 17-18—Canners League of California, Annual Fruit and Vegetable Sample Cutting, Fairmont Hotel, San Francisco

March 5-9—National-American Wholesale Grocers Association, Annual Convention, Palmer House, Chicago

March 23-24—Utah Cannery Association, Annual Convention, Hotel Utah, Salt Lake City

March 26-27—Canners League of California, 52d Annual Meeting, Santa Barbara Biltmore, Santa Barbara

Status of Legislation

(This is the final legislative status report for this year unless there should be a special session of Congress. A complete legislative summary will be published in the INFORMATION LETTER within the next few weeks.)

Wage-hour legislation—S. 2168, increasing the minimum wage to \$1.00 an hour effective March 1, 1956, waiting action of President.

Price supports—H. R. 12, restoring price supports on basic crops at 90 percent of parity, was passed by House May 5. Senate Agriculture Committee will hold field hearings in October and November.

Mexican farm labor program—H. R. 3822, to continue for 3½ years, program of importing Mexican farm workers, sent to President for approval.

Agricultural trade development—S. 2253, to increase the authorization under the Agricultural Trade Development and Assistance Act of 1954 from \$700,000,000 to \$1,500,000,000 sent to White House for Presidential approval.

Sugar—H. R. 7030, to extend and amend Sugar Act, passed House but not acted on in Senate.

FDA codification—H. R. 6991, to revise, codify, and enact into law Title 21 of the U. S. Code, entitled "Food, Drugs, and Cosmetics," passed House July 18. No action in Senate.

Trip-leasing—S. 898, to prohibit ICC regulation of the duration of motor carrier leases, was approved by the Senate Commerce Committee on July 27.

Renegotiation—H. R. 4904, providing a two-year extension of the Renegotiation Act of 1951, sent to President July 21.

Small Business Act—S. 2127, providing a two-year extension of the Small Business Administration, and increasing the maximum permissible loan to \$250,000, awaiting signature of President.

Philippine Trade Act—H. R. 6059, to authorize the President to enter into a revised trade agreement with the Philippine Republic, signed by President Aug. 1 (P. L. 196).

Customs simplification—H. R. 6040 was passed by the House June 22 and was the subject of public hearings by the Senate Finance Committee July 6-8.

Hells Canyon Dam—S. 1333, to authorize construction, maintenance and operation of Hells Canyon Dam, was approved by Senate Interior Subcommittee June 8. Full committee has not acted on bill. A House Interior Subcommittee voted July 27 in favor of similar measure.

Water pollution—S. 890, extending and amending the Water Pollution Control Act, passed Senate June 17; and was reported to House favorably July 26.

Commodity Credit Corporation—Legislation to increase, from 10 to 12 billion dollars, the borrowing capacity of the CCC, was requested by USDA. Brief hearings held by Senate Agriculture Committee and House Banking Committee and bill (S. 2604) sent to President during last week of session.

Chemical Additive Bills

(Concluded from page 273)

Representative Priest and Representative Joseph P. O'Hara (Minn.), also a member of the committee. These bills provide that no new food additives may be used in producing, processing, packing, wrapping, transporting or storing food without prior approval by the Federal Food and Drug Administration.

The procedures established contemplate that interested persons may file applications with FDA for the purpose of establishing the safety of new food additives and that such applications will contain full information on all pretesting of the additives. If the additive is not cleared as safe for use in food, based on the application, there are provisions in the bills providing for judicial review. These two bills replace H. R. 4099 and 4100 introduced last February by Representatives Priest and O'Hara.

Other companion bills, H. R. 7607 and 7764, also introduced by Representatives Priest and O'Hara, provide for the regulation of new chemical additives in foods and for the submission to FDA of complete data on pretesting of such new additives. Should the FDA determine that a proposed new food additive is unsafe, the applicant may not employ such additive without having at least 30 days prior notice. If the additive is used thereafter without clearance, the Secretary of Health, Education and Welfare may institute an appropriate injunction proceeding to retain its use.

In addition to these four new bills, there are already two other bills pending in Congress. H. R. 4475, introduced by Representative James J. De-

laney (N. Y.) last February, embodies the full licensing procedure, but provides for referral of an application to show the safety of a new food additive to an advisory committee as part of the procedure to be followed in the event the application is denied by the Secretary. H. R. 5927, introduced by Representative A. L. Miller (Nebr.) last April, is also intended to regulate the use of new chemical additives in foods. This proposed bill separates new packaging materials from other types of new food additives.

Congress Legislation

(Concluded from page 273)

language that will require semi-annual publication in the *Federal Register* of the private employment status of "without-compensation" employees and financial statements showing their salaries, interests, and holdings in private businesses. "Without-compensation" employees (W.O.C.'s) are executives on loan to government agencies, principally in mobilization and defense planning activities.

Senator Paul H. Douglas of Illinois, Chairman of a Senate labor subcommittee, proposes to hold hearings late this year on pending bills and Administration recommendations to extend or broaden the coverage of the Fair Labor Standards Act. Pending before the Douglas subcommittee are suggestions not only for modification of the existing seasonal agricultural and fishery exemptions, but also for their repeal. These various bills were briefly summarized (see INFORMATION LETTER of April 9, page 183).

Allen J. Ellender of Louisiana, Chairman of the Senate Committee on Agriculture, announced August 2 the itinerary for October and November of the Committee to hold hearings to study price support programs on the basic commodities and dairy products. The schedule is as follows: St. Paul, Minn., Oct. 24; Worthington, Minn., October 25; Des Moines, Iowa, Oct. 26; Brookings, S. D., Oct. 27; Minot, S. D., Oct. 28; Pendleton, Ore., Oct. 31; Fresno, Calif., Nov. 2; Albuquerque, N. M., Nov. 4; Hutchinson, Kans., Nov. 7; Fort Worth, Tex., Nov. 8; Alexandria, La., Nov. 9 and 10; Macon, Ga., Nov. 12; Columbia, S. C., Nov. 14; Raleigh, N. C., Nov. 15; Montpelier, Vt., Nov. 18; Utica, N. Y., Nov. 19; and Chicago, Nov. 21.

A summary of the bills pending before the House Committee on Interstate and Foreign Commerce dealing with the control and regulation of chemical additives in food processing will be found on page 273.

Canned Foods on Television

On July 28, Katherine R. Smith, Director of the Consumer Service Division of N.C.A., was a guest on the Nancy Carter Cook Book television show. The show is filmed in the Colonial Stores headquarters in Atlanta, Ga., and is scheduled over stations in 19 southern cities.

The program is divided into two parts. During one portion of the show Nancy Carter, home economist for Colonial Stores, demonstrates food preparation featuring foods carried in Colonial Stores. The other part is devoted to a guest interview.

Nancy Carter interviewed Miss Smith on the Nevada atomic tests. Several test site photographs of canned foods were shown during the interview. For the closing portion of the show Miss Carter asked Miss Smith to make suggestions for choice menus and recipes using canned foods.

Dr. Clough Retires

(Concluded from page 273)

composition and food value of canned salmon; the amount of iodine in canned salmon, and other phases of canning technology. Dr. Clough and his associates were authors of many scientific and technical articles in American and British publications.

Besides his regular chemical work, Dr. Clough was also active in 1936 in the development of the canned sea food inspection service known as the "Better Salmon Control Plan," and in handling the annual canned salmon cuttings since they began in 1933. He was also outstanding in other phases of administrative work, particularly in handling of consumer complaint cases, in cooperation with the N.C.A. Claims Division in Washington, and lawsuits involving canned foods.

Dr. Clough is highly regarded throughout the industry not only for his scientific and technical information but for his integrity and fair-mindedness as well. He will be greatly missed from his active work by all those who had occasion to come in contact with him.

Dr. Clough was born in Vermont and obtained his Bachelor's Degree in chemistry at Tufts College in 1908 and his Master's Degree in 1909, serving there as instructor from 1908 to 1910. From 1910 to 1919 he was a food chemist in the Seattle station of the U. S. Food and Drug Administration which was then called the Bureau of Chemistry. It was in con-

nection with this government service that he first came in contact with the sea food canning industry of the Pacific Northwest and Alaska.

Dr. Clough entered the service of the Northwest Branch Laboratory as a chemist in 1919. In 1922 he received his Ph.D. degree in food chemistry at the University of Washington and held the title of lecturer in the School of Fisheries at the University of Washington from 1921 to 1922 and also from 1945 to the present time. He is a member of four honorary fraternities and several scientific and professional associations. He is also known as a poet. His best-known poem, entitled, "Tschawytacha—King of Fishes—The Life Cycle of the Pacific Salmon," was originally published in *Field and Stream* magazine and reprinted several times.

In retirement, Dr. Clough plans to travel in various parts of the country which he has not previously visited and, possibly, may make another trip to the British Isles.

On July 27, the staff of the Northwest Branch Laboratory gave a complimentary luncheon to Dr. Clough at the Washington Athletic Club and presented him with a miniature camera traveling case and slide viewer. George E. Steele, Jr., Director, of the N.C.A. Fishery Products Division, spoke for the headquarter's office of N.C.A. paying a tribute to Dr. Clough for his meritorious service. Also present at this affair was Guy V. Graham, Libby, McNeill & Libby, Seattle, chairman of the N.C.A. Fishery Products Committee.

Stuart C. Hemingway

Stuart C. Hemingway, 73, president of the H. C. Hemingway Company, Auburn, N. Y., died at his summer home in Maine on July 28.

Mr. Hemingway was born in Brooklyn in 1882, and was graduated from Yale University in 1905. That year he became associated with his father and brother in the Hemingway Company. He had been an active and prominent figure in the canning industry and in state and national association affairs since that time.

He served as treasurer of the New York State Cannery Association in 1915-17 and was president in 1930. He was secretary of the former National Cannery Association Wax and Green Bean Section in 1923; a member of the N.C.A. Board of Directors, 1931-33; of the Statistics Committee in 1931 and 1932; and of the Legislative Committee in 1947 and 1948.

Talks on N.C.A. Research

Various phases of the service of the N.C.A. laboratories were covered in talks before the summer meeting of the Northwest Cannery Association, July 29, and at the Cannery League of California's Board meeting July 26, by Dr. Ira I. Somers, Associate Director of the Western Branch Laboratory.

Among other items, Dr. Somers displayed and commented on color slides depicting the nuclear tests of canned foods conducted last spring at the Nevada Test Site.

New Educational Program To Promote Canned Foods

An intensified educational program to instruct "the homemakers of today and tomorrow" on the purchase, use and care of canned foods has been inaugurated by American Can Company.

"The double-barreled program is aimed at teenagers in school as well as the 43 million homemakers now buying canned foods for their families," Harriet Jean Anderson, Canco's home economics director, said.

Through this new service, Canco is offering a variety of school and household aids including seven food and beverage recipe booklets, four movie films, meal lesson plans, charts, handbooks and newspapers, magazines, radio and television food news services.

"The need for additional information on the nutritional and convenience factors of canned foods is readily apparent when you consider that one out of every three married women today is under 19 years of age," Canco's home economics head pointed out. "Also, on the basis of about 30 million elementary, high school and college students enrolled today, there is an expected growth to 43 million school and college students within the next decade. Added to this is the fact that four out of every five girls will be married within five years after leaving high school.

The "educational kit" has been designed not only to fill the needs of present and prospective homemakers, but to aid state extension leaders, home service directors of public utilities, Red Cross nutritional workers, church leaders and a host of other diet-conscious groups which play an important role in emphasizing the value of canned foods in meal-planning and to the health and well-being of the nation.

Seventeen Magazine

The August issue of *Seventeen* magazine has an interesting feature entitled, "Cherry Pies—You can bake one! Whether plain or fancy, they're good and easy!"

The article begins with the historical background of cherry pies, and contains information and suggestions for making them.

A recipe for cherry pie is given with these variations: Kentuckian, Menonite, deep dish, spiced, German and glacé. A recipe also is given for a cobbler by using the pie filling mixture.

Good Housekeeping Magazine

The August *Good Housekeeping* food section features "Meat in Minutes." The title page begins, "August dinners are easier when built around canned, frozen and other ready-to-eat meats."

The section of articles about meats is composed of interesting menus, recipes, and short suggestions and is illustrated with many handsome color photographs.

Canned meats used are meat balls in sauce, beef stew, luncheon meat, chopped ham, corned beef hash, tongue, meat pies, ham, chili con carne, and hamburgers.

Other canned foods used are baked beans, tomato sauce, tomato aspic, sweet potatoes, catsup, chili sauce, sauerkraut, green beans, onions, artichoke hearts, pimientos, pineapple, apples, apricots, ripe olives, cranberry sauce, pears, and Chinese noodles.

American Home Magazine

American Home magazine's food section in August follows the theme "Good Eating—and the Cookin's Easy!" One of the articles included under the theme begins, "Take a can, a package, a jar—and greet unexpected guests with a smile. Here are four good entrees and a covey of cool drinks you can produce in minutes from things you have on hand."

The authors, food editor June Towne and food director Anne Barnard, have the foods attractively pictured in color photographs on the first two pages of the article. Then the recipes follow, set up in easy to clip and file form, with the dishes again pictured in black and white.

Canned tuna, pineapple, grape juice, whole kernel corn, pimientos, pork and beans, stewed tomatoes, and tomato paste are used in the recipes.

Canned Foods Broadcasts

Canned foods were given a boost on two recent radio programs from Station WNYC, New York City.

In the program "Listen to Nutrition" on the morning of June 28, the safety of canned foods was stressed. It was pointed out that the safety factor is due to the fact that commercial canners have perfected their processes to a high degree.

In a longer morning program, "Around New York Today," a round-up of the many advantages of canned foods was presented. Comment was included on the great variety available; the convenience they offer in meal planning; their safety and high sanitation standards; the service provided by the commercial label; their year round availability; the improvements brought about by scientific research; the glamour they can impart to a meal; their high nutrition; and many other values.

Education Material Samples Mailed to N.C.A. Members

Sample sets of the 1955 supplementary educational materials on canned foods, now ready for distribution to schools, have been mailed to N.C.A. members by the Consumer Service Division.

A new 12-page leaflet, "Using Canned Foods," was prepared to replace two smaller leaflets which had become outdated. After this leaflet has been used at school, it is taken home, thus reaching present as well as future homes. Also new is a 4-page leaflet of suggested class and home activities for teachers, based on modern teaching methods.

A leaflet, "How The Descriptive Label Helps The Canned Foods Shopper," supplied for school use by the Labeling Research Division, has been revised for 1955. Other materials in the set include reprints of a wall chart showing actual sizes of cans and jars, nutritive value tables, and a reprint of a magazine article on canned foods research, written by C. A. Greenleaf, Associate Director, of the N.C.A. Washington Research Laboratory.

The various materials are used largely in food preparation, consumer and marketing, and health classes. Other requests come from nutritionists, dietitians, adult and youth group leaders, and social science teachers.

The school materials are being advertised in leading teachers' professional magazines, and coupons from

this source account for most of the requests from teachers. Last year coupons alone accounted for 17,700 requests for a total of 2,434,450 pieces of material.

A sample mailing of the 1955 educational publications is being made to state and city supervisors of home economics and homemaking, heads of college home economics departments, extension leaders, business home economists, and other key foods people.

Members of the Association are urged to supply sets of the school materials to their local homemaking teachers. The Consumer Service Division will supply them to members, or will mail them direct from Washington upon receipt of the teacher's name and address.

Woman's Home Companion

The August issue of *Woman's Home Companion* magazine carries a timely section on "Picnic Food." Over sixty canned food uses appear in the four articles of the section.

One of the articles, "At the Weekend Cabin," says, "A weekend at the cabin ought to be relaxing for the cook too and it will be if you prepare some food ahead, plan your storage shelf carefully and take advantage of offers to help. But pay the most attention to your pantry shelf. Since canned and packaged foods are not perishable, you can stock up for a whole season at once if you want to. With a generous supply of the mixes and canned foods we mention, you are always prepared for indoor meals in bad weather, whipping up snacks for guests who stop by and impromptu help-yourself meals for those with extra-hearty appetites."

Menus and suggestions for daily meals and different types of entertaining are given.

Shipments of Glass Containers

Shipments of glass containers for food during the first half of 1955 exceeded the volume shipped during the same period of 1954, on the basis of reports by the Bureau of the Census, U. S. Department of Commerce.

Shipments of glass containers were up about 3 percent over the same period of last year.

Jan. through June
1954 1955
(thousands of gross)

Wide-mouth food (including fruit jars, jelly glasses and packers' tumblers).....	16,509	16,765
Narrow-neck food.....	6,495	6,059

Pesticide Amendments

The Federal Register of August 4 added some chemicals and some crops on which they are used to the list for which the effective date of the Miller Pesticide Act has been extended to October 31, 1955. Details of these editions by amendment may be obtained from the N.C.A. Raw Products Research Bureau.

Canned Foods for VA

The Veterans Administration has invited sealed bids to furnish the following:

BEANS, LIMA—6,750 dozen No. 10 cans, Extra Standard (Grade B), any variety or combination of tiny, small, medium or large sizes, complying with Federal Specification JJJ-B-126d, Type 1(a) or 1(b) or equivalent in No. 2 or No. 2½ cans. Bids due under S-14 by Aug. 30.

CATSUP, TOMATO—4,125 dozen No. 10 cans, Fancy (Grade A), 1955 pack. Complying with Federal Specification JJJ-C-91b, Type I. Bids due under S-25 by Aug. 29.

PLUMS, DIENTIC—9,500 dozen No. 303 cans, purple, fresh, Choice (Grade B), water pack. Complying with Federal Specification Z-P-491b, Type I, or equivalent in No. 2 or No. 2½ cans. Bids due under S-17 by Aug. 31.

PLUMS, PURPLE—4,550 dozen No. 10 cans, purple, fresh, Choice (Grade B), packed in heavy syrup, 1955 crop. Complying with Federal Specification Z-P-491b, Type I or equivalent in No. 2 or No. 2½ cans. Bids due under S-17 by Aug. 31.

PLUMS, GREEN GAGE OR YELLOW EGG—1,750 dozen No. 10 cans, Choice (Grade B), packed in heavy syrup. Complying with Federal Specification A-P-491b, Type II or III, or equivalent in No. 2 or No. 2½ cans. Bids due under S-17 by Aug. 31.

TOMATO PUREE—14,000 dozen No. 10 cans, Fancy (Grade A), 1955 pack. Complying with Federal Specification JJJ-T-581b, Type I, Concentration (b) medium or equivalent in No. 2 or No. 2½ cans. Bids due under S-25 by Aug. 29.

Purchases for School Lunch

The U. S. Department of Agriculture has announced acceptance of offers of canned grapefruit sections and canned peas for distribution in the National School Lunch Program.

Purchases of canned grapefruit sections consisted of 89,875 cases of No. 303 cans at prices ranging from \$2.49 to \$2.57 per case. The USDA previously announced the purchase of 131,200 cases of this product (see INFORMATION LETTER of July 30, page 271).

Purchases of canned green peas consisted of 152,076 cases of No. 10 cans at prices ranging from \$3.33 to \$3.87½ per case; and 452,890 cases of No. 303 cans at prices ranging from \$2.35 to \$2.40 per case.

Transportation costs were given consideration in making acceptances. All of the above prices are exclusive of cash discounts, USDA said.

Drosophila Control

The second of two reports on Drosophila control, prepared by the Special N.C.A. Committee on Tomato Products Sanitation and its entomological advisers, has been sent to all tomato canners.

The second report deals with drosophila control at receiving stations and at the canning plant. It emphasizes the importance of eliminating attractants and breeding material such as wastes, spilled tomatoes and juice, minimizing holding tomatoes in field and at factory by careful scheduling, and use of insecticides to kill adult flies.

Additional copies of this report are available upon request to the N.C.A. Raw Products Research Bureau.

Quartermaster System

(Concluded from page 273)

single-service procurement mission assigned by the Department of Defense, procures all foods consumed by the Armed Forces except for food items purchased locally by military installations, and, further, which procures subsistence items for resale in military commissary stores, for supplying the National Guard and Organized Reserves while on active duty, for Foreign Aid, and in some instances for other Governmental agencies. As an added responsibility, the System is charged with the storage and distribution of perishable food in the continental United States.

The Quartermaster Market Center System is comprised of 10 market centers, located near the nation's principal food-producing areas and the military installations they supply. The Market Center in Chicago, Illinois, functions in a dual role: as market center and as Headquarters for the entire System. Connected with this focal point are the Market Centers in New York, N. Y.; Richmond, Va.; Columbia, S. C.; New Orleans, La.; Fort Worth, Texas; Kansas City, Mo.; Seattle, Wash.; Los Angeles, Calif.; and Oakland, Calif.

Supplementing the Market Centers are 11 permanent field offices maintained at strategic points within Market Center areas. Such offices are situated in Boston, Mass.; Alexandria, Va.; Orlando, Fla.; Nashville, Tenn.; Mobile, Ala.; San Antonio, Texas; Denver, Colo.; El Paso, Texas; Tacoma, Wash.; San Diego, Calif.; and Salt Lake City, Utah. To provide necessary flexibility to the organizational structure, temporary field offices are established and maintained during particular crop seasons in various parts of the country.

PURCHASING PERISHABLES

Since the Market Center System was originally brought into being to purchase perishable subsistence only, and because such purchases constitute the most important portion of the total annual food purchases of the System (about 70% of total military food expenditures), it is in order to consider first that portion of the program.

In April 1941, the Market Center Program for the procurement of perishable subsistence was instituted out of necessity by the Office of The Quartermaster General and the Office of Production Management—later the War Production Board. With a long and costly war in prospect, it was realized that the then current method of local procurement was inadequate to serve the rapidly growing military forces. For example, training centers clustered in the Southern States could not possibly be sustained by the quantity of fresh foods procured in that area. It was imperative, also, both to ease the strain on the Nation's agricultural economy and take advantage of the benefits of specialized agriculture. The resultant streamlined method of procurement, storage, and distribution which was introduced was patterned after the purchasing organizations of the large food chains, and the System was thoroughly designed to meet the needs of millions of servicemen for perishable foods in terms of quality, quantity, time, and place. Ever since, the organization has functioned as a nationwide, centrally controlled and coordinated system of procurement.

THE MACHINERY IN MOTION

Under direction of The Quartermaster General, Washington, D. C., who established over-all policy, the Chicago Headquarters is the heart of the Market Center System. Each Market Center maintains direct contact with Chicago and with its counterparts in the System by means of a teletype network. Each maintains close contact with market conditions in its individual area, and advises Headquarters of availabilities, condition of products, prices, and various factors affecting present or future crops. By comparing all information available, Headquarters directs the procurement and distribution programs of the entire System.

The basic reason for the Market Centers' existence is, naturally, the serviceman, who requires about 5 pounds of food daily. In OQMG headquarters, a Master Menu, suggesting the composition of every meal for each day of the year is made up and delivered to all stateside military installations 6 months in advance of design.

*The choice of Chicago, railroad center and 'breadbasket' of the nation, was, of course, no accident.

nated dates. With this as a guide, and taking into consideration any local situations which require deviation from the Master Menu, installations compute their monthly perishable requirements and submit these to the designated Market Center.

After requirements from individual installations within its area have been received, the servicing Market Center consolidates them into carlot and trucklot quantities wherever possible, taking into consideration the item's perishability, planned consumption dates, and storage and handling facilities at the requesting installation. If less than carlot and trucklot quantities are requisitioned, due to limited demand, such requests are consolidated wherever possible with similar small-lot requisitions from other posts, camps, and stations into more economical carlots and trucklots as special assembly and distribution points maintained within Market Center areas. On carload or truckload quantities, Notices of Intent to Purchase (NIP's) are sent to the trade nation-wide, stating the items and quantities required, the destination, and time of closing for offers. The vendor telephones his offer usually within 2 hours before closing to the nearest Market Center. All details concerning these offers are immediately recorded on a summary sheet and compared to determine which offer is the low responsible offer.

Offerings for carlot and trucklot requirements, whether for delivery direct to installation or to a distribution point for redistribution, are solicited and compared on a national basis using the teletype network. Headquarters, Market Center System, determines the low offer on a nation-wide basis and issues instructions as to which Market Center is to make the award and administer the contract. Procurements are made on the basis of the best value to the Government, considering the item's quality and desirability, and, where applicable, transportation and distribution costs.

THE FIELD BUYERS

The above procedure is modified in the case of fresh fruits and vegetables where skilled buyers personally visit the growing areas for carload requirements and the terminal markets for LCL quantities. These buyers who operate out of permanent and temporary field offices located in the various Market Center areas, specialize in certain fresh food lines and work in continual close touch with the products and their sellers. Here again, all offers and facts pertaining to the transaction are carefully recorded.

Such a buyer plans his schedule so as to be on the scene when the crop is in season. In the fall, for example, he will appear on Maine's potato row on Presque Isle. The small size of his oftentimes informal 'office' belies

the importance of the transactions he may conduct. Millions of dollars' worth of foodstuffs have sometimes been bought in a tiny shanty room. A teletype machine and telephone and a temporary clerk or two are all the equipment and staff needed to put the Army's field buying office into operation.

Perhaps at the same time, other Army buyers are setting up shop in southern Florida and in the Rio Grande Valley. Even while at work in the Texas buying areas, these latter will be studying reports of weather conditions up north. Heavy snows in the Rockies mean filled irrigation ditches in the spring and summer in Colorado's great San Luis Valley.

With the advance of the season, the Texas buyers move through the produce belt, while the Florida buyer and his assistants work north on citrus, green beans, peppers, eggplant, beets, and potatoes in Florida, Georgia, and the Carolinas. The potato specialist progresses through the potato fields of Alabama, the Carolinas, Virginia, New Jersey, and Long Island. West Coast and Midwest buyers follow routes into the great farm, orchard, and dairy regions. At Boston, a water food specialist is working fast to buy his assignment, while in New York, a roving buyer works in the markets to satisfy installation requirements within his area.

The Middle West remains the greatest source of meat, although independent packers throughout the country participate in Army business. Turkeys are procured from heavy producing areas in the Midwest, the Rocky Mountain States, the Pacific Coast, Texas, and the Middle Atlantic States. So that troops in Alaska may have their promised turkeys on time, shipments must be made in September. European and Pacific Theater shipments begin to move in September and October.

Year-round production in the commercial growing area now permits procurement of frying chickens throughout the year. Carlots of eggs are bought almost every working day; however, a minimum of reserve buying is done during the spring when quality and supply conditions are most favorable to insure an uninterrupted summer supply overseas. The buyer always must be alert for price savings as well as high quality. Only an expert on the spot can determine whether a carlot of lettuce which may be U. S. No. 1 when offered will rate as high when served in the mess.

The Market Center System buys about 12-13 million pounds of cheese annually, principally in the Midwest. Several varieties are procured, but natural Cheddar and processed American constitute the major purchases. Milk and ice cream usually are purchased locally by the using installa-

tions. Other items are included on local purchase lists when economy or convenience dictate.

As is obvious from the foregoing, purchases of perishable subsistence are made from all over the country. With information constantly at hand concerning availability and price of every type of fresh food needed by the Military, the System buys commodities at seasonal production peaks and effects balances by shifting procurement from items in short supply to others more abundant. Purchases are made on the spot for specified amounts and at quoted prices. Payments are made promptly, and, although savings to the taxpayers run into the millions of dollars per year through this unification of purchases as compared with pre World War II local buying by all of the Services in competition with one another and without uniform standard, suppliers are benefited by knowing the quantities and qualities desired and by the equal opportunity offered all.

Most important is the effect upon the feeding of the military personnel. Fresh foods of all types are delivered in quantity to military installations speedily and in prime condition. Spoilage has become a negligible factor—less than one percent. Thus, America's soldiers, sailors, airmen, and marines are supplied with the finest food any military organization has enjoyed from the beginning of history.

NON-PERISHABLE SUBSISTENCE

Prior to 1953, non-perishable subsistence items were procured by Quartermaster Procurement Agencies in Chicago, New York, and Oakland. In that year, such procurement was transferred to the Market Center System, thus consolidating all central food procurement activities.

Requirements for non-perishable foods are received from the components of the Services, and procurement schedules are arranged in accordance with needs. Canned meats, fruits, and vegetables are procured from seasonal packs. Canned meat and water food procurement is timed to coincide with peak slaughter periods, as, for example, in the case of canned sliced bacon which is procured in fall and winter months when the hog slaughter is heaviest. Canned tuna and salmon are procured on an annual basis during the peak of seasonal pack. Nonperishable items experiencing little or no seasonal production variation are procured quarterly, or as needed.

Procurement of canned fruits and vegetables is effected seasonally. Purchases are made on definitive-type contracts and shipped direct to receiving installations or stored in transit for later distribution.

Other packaged items, such as condiments, cereals, and sugars are pro-

cured throughout the year as required on open-end, call-type, and definitive-type contracts.^b Stocks may be shipped direct to consumer or placed in depots for supply against requisitions.

Whenever possible, commercial-type products are used by the Armed Services, although certain types of items, such as operational rations, must be purchased under Military specifications to meet military requirements. Likewise, commercial packaging and packing is used to the greatest extent feasible.

Procurement decentralization in Market Center operations permitting industry to deal with a purchasing office in a nearby location is a feature of the System. For example, canned tuna and canned salmon are procured by the Market Centers closest to the area in which production is concentrated—in these instances, Los Angeles and Seattle. Canned fruits and vegetables procured annually may be purchased by Market Centers throughout the System—depending upon a particular Market Center's location in relation to the area source of supply and the tentative destination. This decentralization of purchasing fosters the close relationship between the food industry and procurement personnel essential to the most effective and economical purchasing. Because of this relationship, personnel are kept informed of latest industrial techniques on non-perishable subsistence, and procurement patterns may be periodically revised to coincide with those techniques.

MEETING EMERGENCIES

Least all of the foregoing give the impression that Market Center System personnel lead an unruffled existence, it should be pointed out that the organization has more than once been caught in a tight situation.

One such instance concerns the fire which occurred in Pusan, Korea, late in November 1954. On the 29th of that month, a directive was phoned to the Market Division (Chicago) covering emergency requirements with

^b A *definitive contract* is one specifying a definite quantity and definite delivery schedule usually of a short term, which directs shipment to requiring posts, camps, stations, bases, or ports.

A *call-type contract* is one specifying a definite quantity of items to be delivered upon call during a specified period, with shipments usually direct from the producers to the users.

An *open-end contract* is one setting forth an estimated quantity of items to be delivered and a period of contract coverage, but which contains no limits as to the quantity which will or may be ordered, and which usually involves recurring orders.

specified delivery to West Coast ports by December 10, 1954. Included in this requisition were approximately 5,000,000 pounds of flour, 500,000 pounds of shortening, and 900,000 pounds of dry lima beans. Phones immediately began to ring from New York to Oakland, California, as the requirements were assigned to the Market Centers for purchase. Due to the present method of informal competitive bidding of the Market Center System, it was possible to procure and deliver these items by December 10—in time for shipment to meet this emergency.

It certainly would be no exaggeration to say, then, that the Market Center System has resulted in numerous economies and advantages. By purchasing in large quantities, important discounts are obtained. Shipping in carload lots reduces transportation costs. Inspection at points of origin tends to eliminate rejections at posts, camps, and stations.^c Personnel is economically employed. The program has prevented disruption of civilian supplies in low production period.

PRESENT AND FUTURE VALUE

The Quartermaster procurement program does not contribute to food scarcities since the military personnel would have to be fed were they in the civilian population. The program contributes to conservation of food by its wide coverage of food sources, its speedy purchases and deliveries, its cooperation with producers, and by the rigid campaign within the mili-

tary organization to avoid waste. Losses of fresh foods from spoilage have averaged less than $\frac{1}{1000}$ of 1 percent of all articles handled.

The program was made possible by the productivity and resourcefulness of American farmers, coupled with the American genius for organization and planning. Modern communication, refrigeration, and transportation provided the tools for swift, efficient, and economical functioning. Although the Market Center System has contracted from its World War II peak to a capacity suitable for current military needs, it remains not only to serve the Armed Forces in the postwar years, but also as a link in the chain of national security since it can be rapidly expanded to meet any national emergency.

^c Each Market Center has a QM Inspection Service Command Veterinarian to process contracts awarded by that particular Market Center. These veterinary officers come under direct control of the Chief Veterinarian at Hq., QM Market Center System. Their mission is to arrange for origin inspection of awards made by the contracting officer, wherever he may be. They do not make the inspection themselves—field inspections are conducted by the Army Area Veterinarian or other recognized Federal Agencies. Destination inspections are arranged through established policy by Hq., QM Market Center System through menus and Inspection Handbooks. The branch Market Center veterinary officer arranges to have an inspection made.

TABLE OF CONTENTS

	PAGE		PAGE
Association Activities		Canned foods on television	276
New Association member	274	Talks on N.C.A. research	276
Education material samples mailed to N.C.A. members	277	Procurement	
Congress		The Quartermaster Market Center System	273
Congress drafts final wage, labor, defense legislation	273	Canned foods for VA	278
Status of legislation	275	Purchases for school lunch	278
Convention		Publicity	
N.C.A. convention to honor pure food anniversary	273	New educational program to promote canned foods	276
Containers		<i>Seventeen</i> magazine	277
Shipments of glass containers	277	<i>Good Housekeeping</i> magazine	277
Death		<i>American Home</i> magazine	277
Stuart C. Hemingway	276	Canned foods broadcasts	277
Food Regulation		<i>Woman's Home Companion</i>	277
Summary of pending chemical additive bills	273	Raw Products	
Pesticide amendments	278	<i>Drosophila</i> control	278
Meetings		Statistics	
Forthcoming meetings	274	Livestock and meat situation	274
Personnel		1954 packs of fruits	274
Dr. Clough retires following 36 years of N.C.A. service	273	Poultry used in canning	274
		Sugar	
		Domestic sugar quota raised	274